

VEGAN MENU

GALI KA KHAANA / STARTERS

Ram ~ Laddoo	10
ONION CORAINDER CHUTNEY, RADISH, TAMARIND	
Pyaz ~ Kachori	12
ROSCOFF ONION, MINT CHUTNEY, TAMARIND, SPROUTS	
Artichoke ~ Tikki	10
CRISPY JERUSALEM CAKE, PICKLE, STRAWBERRY CHURTEY	
Jackfruit ~ Uthappam	14
RICE LENTIL PANCAKE, CHUTNEY, SOUTHERN SPICE	
Samosa ~ Chaat	10
SOYA YOGHURT, POMEGRANATE, WHEAT CRISP	



TANDOOR / GRILL

Soya ~ Chop	12
GOOSEBERRY, GREEN CARDAMOM	



RASEDAAR / MAINS

Bharli ~ Vangi	16
BABY EGGPLANT, POPPY SEEDS, BLACK CUMIN	
Tadka ~ Dal	8
TEMPERED YELLOW LENTIL	
Broccoli Brussels ~ Sprout Poriyal	9
MUSTARD, CURRY LEAF, COCONUT	

THODA AUR / SIDES

Plain ~ Rice	6
Tawa ~ Paratha	5
Sri Lankan ~ Pol Roti	5

DESSERT

Coconut ~ Payasam	10
JAGGERY, BROKEN RICE, COCONUT MILK	